The Culinary Center at Mercer

Please note: All courses include demonstration, hands-on practice and sampling of the dishes you create! In addition, our culinary classes are taught using the freshest ingredients. In order to ensure sufficient resources, no one will be registered past seven (7) days prior to class.

Culinary 101

This series is designed to give you an introductory lesson in the culinary arts. We start from scratch in this HOW-TO series. You will learn tricks of the trade with the guidance of our chef and will leave feeling confident that you can really cook!

Playing with Pasta

Nothing beats handmade pasta. Come knead your own dough and roll away learning how to make cut pastas that people will rave about, fabulous fettuccine and darned good gnocchi. We will make deliciously appropriate sauces to top our pasta.

Cost: $73 (tuition $21, administrative fee $9, lab fee $22, materials fee $21)
NCCUL-CS003-01 Mar 19
1 session Sa 9am-12pm

Knife Skills

Don't think you can cut it? Learn from an expert how to handle a knife like a pro. Learn the techniques to improve your dexterity and confidence in the kitchen. This class also shows you how to make some impressive garnishes with your new skills.

Cost: $69 (tuition $21, administrative fee $9, lab fee $22, materials fee $37 - includes a high quality 8" chef’s knife that’s yours to keep)
NCCUL-CS003-02 Feb 6
1 session Sa 9am-12pm
NCCUL-CS003-03 Apr 16
1 session Sa 9am-12pm

Soups On!

Make great soup just like grandma did! We will focus on a wide range of basic and specialty soups, including hearty soups like bisques, chowder, cream soups and clear soups.

Cost: $73 (tuition $21, administrative fee $9, lab fee $22, materials fee $21)
NCCUL-CS003-04 Feb 20
1 session Sa 9am-12pm

Asian Infusion and Hold the Gluten!

This class is excellent for gluten free and vegetarian consumers. It includes dishes inspired from Thailand, Japan, Singapore, Vietnam, Korea, China, and more. Our menu will include: Singapore Fried Rice Noodle, Summer Roll, Kimchee dish, Famous Thailand Curry Dish with Coconut, and much more!

Cost: $73 (tuition $21, administrative fee $9, lab fee $22, materials fee $21)
NCCUL-CS003-05 Apr 2
1 session Sa 9am-12pm

Tuscan Steakhouse

In this class you will be transported to some of the most famous steakhouses with an Italian flair. Your menu will include: clams casino with crispy pancetta, Beef Carpaccio (thinnly shaved beef filet topped with baby arugula, shaved parm, and evoo), Grilled Jumbo Shrimp with Bagna cauda (anchovies, garlic, parsley, and olive oil dip), Bistecca Pizzaiola (char-grilled strip steak topped with caramelized onions, peppers and hand crushed tomato). Cost: $73 (tuition $21, administrative fee $9, lab fee $22, materials fee $21)
NCCUL-CS003-06 Mar 5
1 session Sa 9am-12pm

Food Service Programs

ServSafe Certification Food Safety Manager Exam Prep and Exam

Our ServSafe® training course provides professional food protection managers with the tools needed to identify and prevent foodborne illnesses. It is now mandatory in NJ for at least one person in Risk Type 3 food establishments to have this credential. Our 8-hour training course provides you with the training and the exam. Please obtain and review the textbook before beginning class and bring 2 forms of ID (one photo) to class to take the exam. Textbook required. Available in college bookstore.

The exam will be given at the end of the second class.
Cost: $104 (tuition $80, administrative fee $19, materials fee $5)
NCCUL-CS001-01 Feb 22-Feb 29*
2 sessions M 5:30-9:30pm
NCCUL-CS001-02 Apr 18-Apr 25*
2 sessions M 5:30-9:30pm

*Additional sections may be added. Please check our website at www.mccc.edu/ccs. Douglas E. Fee, CHE, Instructor

Register for Culinary classes closes 7 days prior to the start date!

Culinary

ServSafe® Re-Certification

It is recommended that ServSafe® certified restaurant personnel in New Jersey obtain re-certification every three years and are required to do so every five years. In this refresher course, you will review and update your information and be able to take the re-certification exam at the end of the day. Please be sure to bring photo ID and familiarize yourself with the ServSafe® Essentials book with the test answer sheet. Available in college bookstore.

Cost: $64 (tuition $46, administrative fee $13, materials fee $5)
NCCUL-CS002-01 Feb 29*
1 session M 5:30-9:30pm
NCCUL-CS002-02 Apr 25*
1 session M 5:30-9:30pm

*Additional sections may be added. Please check our website at www.mccc.edu/ccs. Douglas E. Fee, CHE, Instructor

Register 10 days before the start of class to save the $15 late fee!

Our ServSafe® Certification meets the mandatory requirement in New Jersey for food establishments.
Here are examples of Culinary classes available from Ed2Go

**Culinary Secrets of the Caterer**
An Online Course
Learn cooking and business secrets from a professional caterer. Catering is a business that has become very popular, especially for those who love to cook and plan parties. From weddings, to showers, to business parties, catering is a home-based business that gives the caterer an exciting and creative career.

In this introductory course, you will learn how to put your cooking and party planning skills to work.

Cost: $104
• Expert instructors • 24-hour access • 6 weeks of instruction • A new section starts monthly

To learn more, or to enroll, go to www.ed2go.com/mccc.edu

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**Start your own Edible Garden**
Grow delicious, nutritious fruit and vegetables in your own backyard! In this course, you’ll learn how to give your garden a healthy start and keep it growing strong all season.

You’ll begin by figuring out which type of garden is right for you. Not everyone has the same amount of time, space, or sunshine, so the first step to a great harvest is selecting the right crops. You’ll explore climate considerations, learn how to read a zone hardiness map, and find out how to spot a micro-climate in your yard.

After that, you’ll discover how to properly prepare a garden bed so your crops have the best opportunity to thrive. Since healthy soil is the key to a great garden, you’ll see how to identify problems in pH and drainage and fix them. You’ll even learn to understand fertilizers and make compost!

Along the way, you’ll delve into the variety of crops you can select: leafy greens, root vegetables, fruit, herbs, and more. Each type of crop has specific needs, so you’ll get tips on starting seeds, transplanting, pruning, and using container gardens and support structures. In addition, you’ll learn what to watch out for so you can spot pests and diseases before they destroy your bounty. And you’ll take the guesswork out of watering your garden as you explore a variety of irrigation options.

Whether you want to provide your family with nutritious food, save money, get some exercise, or just be more self-sufficient, this course will give you the skills and knowledge you need to be on your way to a successful harvest.

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**Luscious, Low Fat, Lighting Quick Meals**
Have you ever wished you had a personal chef preparing luscious, low-fat meals for you? This course is the next best thing! You’ll learn how to ferret out fat in recipes, and discover how to reduce fat without sacrificing flavor or texture.

Explore how to use flavor profiling to expand your culinary horizons. Learn how to prepare casseroles, crock-pot dishes, vegan dishes, oven-fried foods, meat-based meals, and many other entrees that are both nutritious and delicious!

You’ll discover how to get in and out of the kitchen faster, including tips for grocery shopping, menu planning, food preparation, and quicker cooking. You’ll also learn a dietician’s tricks of the trade for encouraging reluctant family members to eat more healthfully. You’ll have the chance to try out over 50 exciting and easy lowered-fat recipes for tasty entrees, side dishes, desserts, and garnishes, with each recipe demonstrating a topic that’s covered in the lessons.
Wine Regions of the World
(Participants must be 21 years of age and be prepared to show ID.)

Please note: Our discussions will include the styles, appellations, climates, food pairings, better producers and much more. Each class will conclude with a wine tasting.

Introduction to Wine
This class is an overview of wine's general concepts, the history of wine making and characteristics of the major wine varietals. We will discuss regions, food wine pairings, how to read labels, how to taste wine and distinguish its styles. You will have a chance to taste white, red and sparkling wines during these classes.

Cost: $79 (tuition $48, administrative fee $9, materials fee and licensing $22)
NCHOS-CS001-01 Jan 13 - 27
3 sessions W 6:30-8:30pm Bruce Smith, wine enthusiast and educator
Class meets Jan 13, 20, 27

Red Wines from Portugal
The Wine Spectator's Top 100 wines for 2014 featured more Portuguese wines than ever, the quality of the wines have improved dramatically. The same varieties, i.e. Touriga National, Tinta Roiz and others used in the making of their Port wines, are used more than ever in making "still" wines. We will discuss the various regions, characteristics of these wines along with food pairings. Class will end with a taste of some of these wines.

Cost: $50 (tuition $19, administrative fee $9, materials fee and licensing $22)
NCHOS-CS001-02 Mar 23
1 session W 6:30-8:30pm Bruce Smith, wine enthusiast and educator

White Burgundies from France
White Burgundies are made mostly from the Chardonnay grape but there are a few others, such as Aligote that are grown there. Traditionally, these wines have less oak treatment and reduced alcohol, making their wines more appealing with food. We will discuss the variations of these wines from other Chardonnays around the world, their characteristics, and the wine estate history and food/wine pairings. You will have a chance to taste these wines and discuss the subtle differences.

Cost: $50 (tuition $19, administrative fee $9, materials fee and licensing $22)
NCHOS-CS001-03 Mar 30
1 session W 6:30-8:30pm Bruce Smith, wine enthusiast and educator

Wines from the Portfolio of Michel Chapoutier
Michel Chapoutier is one of the most respected wine estates in France's Rhone Valley bus also has interests in Alsace among other countries. The estate was founded in 1808 and now run by the 7th generations. We will discuss the varietals used, its characteristics, food and wine pairing. There will be a slight upcharge for this class due to the higher cost of wines.

Cost: $68 (tuition $31 administrative fee $9, materials fee and licensing $28)
NCHOS-CS001-04 Apr 6
1 sessions W 6:30-8:30pm Bruce Smith, wine enthusiast and educator

Bruce Smith has had an interest in wine for over thirty five years. After retirement he worked in several area retail wine shops and as a distributor serving restaurant and liquor stores. He has also traveled to many wine regions in the United States and around the world and attended many wine educational programs over the years. He is a member of the American Wine Society and Society of Wine Educators. He has earned both the Intermediate and Advanced certificates from the Wine Spirit Education Trust program as well as the CSW (Certified Specialist of Wine) from the Society of Wine Educators. Bruce has taught wine appreciation and specialty courses at Mercer since 2005, and his classes are educational and fun!